

Residence: Mumbai, India

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Sanket S. Tare

Career Objective:

- Seek newer opportunities and contribute to the success of the organization.
- Keen to learn new skills and enhance knowledge of my field of work.
- Focus on personal development and growth along with professional commitments of my job profile.

Synopsis:

- More than 8 years of experience in Food and Beverage service in different capacities with Hyatt Hotels Corporation.
- Prepared to take up a relevant position to handle restaurant & bar service and manage a team.
- 2 years with Grand Hyatt Mumbai, India at the start of my career gave me a very strong platform to understand and strengthen the basics of Food and Beverage service.
- Ongoing 5 years at Park Hyatt Abu Dhabi Hotel and Villas, UAE enhanced my skills to service award winning fine dining restaurants in Abu Dhabi.
- Total experience spans across banquets, restaurant operations and further specializing as a Mixologist at the busiest rooftop bar in Park Hyatt Abu Dhabi.
- Conducted trainings at regular intervals with the junior staff and new joining sharing knowledge about the bar menu / cocktail recipes and restaurant operations.
- Awarded as "Negroni of the Week" Champion for The Leela Mumbai in 2018 & 2019.
- Currently working with The Leela Mumbai as Food and Beverage Executive.

Experience:**❖ May 2018 till date:****Organization:** The Leela Mumbai**Designation:** Food and Beverage Executive, Six Degrees

- Manage the business aspects of the bar, such as keeping a current liquor license, negotiating supplier contracts, taking inventory and reordering supplies, managing budgets, and setting goals.
- Hiring and training staff to provide excellent service to guests.
- Creating effective schedules and quickly resolving conflicts to ensure that bar is well staffed during peak hours.
- Setting and enforcing quality and safety controls.
- Ensuring licenses are updated and in line with current legislation.
- Working with diverse personalities both on the staff and patrons.
- Planning and taking part in promotional events.
- Diffusing tense situations between patrons or staff members to prevent possible safety or legal issues, ejecting unruly persons, if needed.
- Maintaining a fun, safe atmosphere for guests.
- Ensure cash procedures are adhered to and strictly monitored, including preparation and calculation of beverage bills within all departments, and cashing up of tills.
- Take responsibility for stock control, including ordering, acceptance, maintenance of stock levels and stock rotation, and return of any sub-standard items.
- Perform a duty manager role while on shift when required, taking sole duty management and responsibilities for the Hotel and dealing with any issues that may arise during shift.
- Develop and maintain professional relationships with internal and external customers
- Liaise with reception and sales department regarding handover and organization of functions
- Liaise with accounts department to ensure invoices are forwarded promptly and are correct and that cash procedures are being adhered to
- Liaise with human resources department with regards to recruitment needs, training analysis and delivery and employee relations

❖ October 2011 to March 2018:**Organization:** Park Hyatt Abu Dhabi Hotel and Villas, Saadiyat Island, Abu Dhabi**Designation:** Progressed from a Bartender to a Bar Team Leader as part of pre-opening team.
(Certified by Fling Bar Solutions, UK)

- Had a wonderful opportunity to be part of the pre-opening team of the all day dining restaurant. Handled the busiest shifts over breakfast and other meals for 3 years.
- Was later given a chance to handle the fine dining Mediterranean restaurant for 2 years.
- Showed deep interest in beverages and to be a specialized Bartender.
- Took relevant trainings and today solely handle the busiest rooftop bar with 30-35 covers.
- Successfully managed the bar at high net worth rich weddings and key corporate events
- Innovated cocktail menus and introduced best selling cocktails at the Bar.
- Currently working on a project to redo the display and overall look of the rooftop bar to make it more appealing.
- Always extended my services as a support staff to other outlets in times of need.

❖ **August 2009 to October 2011:**

Organization: Grand Hyatt, Mumbai, India

Designation: Bartender and Guest Service Associate

- Privileged to start my food and beverage career handling one of the biggest ballroom operations and large corporate events / social events / big fat Indian weddings.
- Serviced 3000 square meters of banqueting and meeting spaces as part of the banquet operations team.
- As a junior staff and new entrant to the hospitality world, handled all the basic but key administrative activities such as linen requirements, buffet tag printings, board to read, assisting menu arrangements, table arrangements etc.
- Worked at the Business centre and the Club lounge servicing the privileged guests at the hotel and several other VIP guests.

Qualifications:

- **Rizvi College of Hotel Management, Mumbai: 2006 to 2009:**
Graduated in Hospitality studies
- **M. L. Dahanukar College of Commerce, Mumbai: 2004 to 2006:**
Completed Higher Secondary School
- **Bombay Cambridge School: 2004:**
Completed Secondary School Certificate

Additional Information:

- Date of Birth: February 15, 1988
- Marital Status: Married
- Sex: Male
- Languages Known: English, Hindi & Marathi